

IBÉRICA
by
Nacho Manzano®

Catering Brochure



@ibericarestaurants
www.ibericarestaurants.com



CATERING WITH IBÉRICA





Ibérica is proud to offer a catering menu that features flavours from across the Spanish peninsula. We believe in eating together; a feast to share, and our Michelin-starred Chef Director Nacho Manzano has created a selection of classic and contemporary tapas and artisan delicatessen that are sure to please any crowd.

We've crafted a range of menus to cater for different budgets and occasions, no matter the event- big or small, formal or casual- let the authentic Spanish flavours of Ibérica take it to the next level! Whether you're planning a wedding, birthday party, a private event or just want us to drop off food for a working event, contact us today to get started.

Would you like an expert hand carving jamón at your event? How about having a chef come and cook live? We can make that happen. Our catering team will work with you to tailor menus and services depending on your needs according to the spaces available. We can adapt and utilise kitchens of all sizes, or if there is no kitchen or equipment, we are able to hire our own to fit the event's requirements.

We can cater across the UK subject to requirements and logistics, get in touch with our team for further information about our catering options.

For more information contact;
+44 (0) 20 3026 5118
catering@ibericarestaurants.com

 vegetarian  gluten-free  vegan  vegan option available

Dishes may contain traces of nuts. If you require any dietary or allergy information please ask. Prices include VAT. Visit our online shop for your favourite Ibérica wines, delicatessen and Cook at Home meals, sent direct to your door, or pick them up from our deli counter at any time. For more information visit our website: www.ibericarestaurants.com

IBÉRICA

by
Nacho *Manzano*

Catering Menu



@ibericarestaurants

www.ibericarestaurants.com



COLD SELECTION

If you prefer your guests to be able to eat as and when they like, or as an evening addition when appetites pick up then this option might be for you. We can drop off a selection of your favourite bite-sized dishes from our cold selection menu for you to serve up at your event.

Toasted bread with tomato (ve)
1.5 per unit

Jamón Ibérico with tomato & basil toast
2.5 per unit

Coca mediterránea (ve)
2.5 per unit

Beef cecina & melon skewers (g)
2.5 per unit

Cream of melon shot
with crispy Jamón (g)
2.5 per unit





Salmorejo (thick gazpacho)
with sun blushed tomato (ve)
2.5 per unit

Jamón Ibérico with green pepper
2.5 per unit

Pear and spinach salad
2.5 per unit

Ensaladilla rusa
2.5 per unit

Salmon with cream of avocado
& tomato vinaigrette
3.0 per unit

 vegetarian  gluten-free  vegan  vegan option available

Dishes may contain traces of nuts. If you require any dietary or allergy information please ask. Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. Prices include VAT.



HOT SELECTION

Our hot selection is perfect for large events where timing is important, suitable if your event is near one of our restaurants or if we have access to a commercial kitchen. Not only can we deliver the food hot and ready-to-eat, but you can have one of our chefs cooking live.

Bollito de chorizo
1.5 per unit

Croqueta de jamón
2.0 per unit

Patatas brava (v)
2.0 per unit

Tortilla (v) (g)
2.0 per unit





Meatballs
2.5 per unit

Asparagus toast
2.5 per unit

Padrón peppers (ve)
3.0 per unit

Octopus brochette (g)
4.0 per unit

Black rice (g)
5.0 per unit

 vegetarian  gluten-free  vegan  vegan option available

Dishes may contain traces of nuts. If you require any dietary or allergy information please ask. Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. Prices include VAT.



SHARING PLATTERS

Our finest Ibérico hams and artisan cheese selection served on platters that are perfect for sharing. Each platter is priced accordingly and suitable for up to 3 guests.

Selection of Ibérico cured meats
15.75

Spanish artisan cheese selection with quince (g)
15.75

Jamón Ibérico Juan Pedro Domecq (g)
30.45

DESSERTS





For those with a sweet tooth, we have a selection of delicious desserts too. Finish your event off in true Spanish style with a selection of Spanish classics.

Caramelised Spanish
rice pudding (v) (g)
2.0 per unit

Gloria cheesecake with parmesan
& dried strawberries
2.5 per unit

Scan the QR code to learn more about
Ibérica Restaurants or to make an enquiry
for your next catering event.



 vegetarian  gluten-free  vegan  vegan option available

Dishes may contain traces of nuts. If you require any dietary or allergy information please ask. Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. Prices include VAT.



HAM CARVING

Elevate your event to a new level of sophistication by treating your guests to the finest Spanish delicacy – the legendary Jamón Ibérico. Our catering team will bring the art of ham carving directly to your event, ensuring an unforgettable gastronomic spectacle. Experience the mastery of our expert ham carvers as they skillfully operate a dedicated carving station.

Jamón Ibérico

The quality of flavour and texture of jamón Ibérico varies by grade and is a direct result of the lifestyle, diet and breeding of the pig. Ours is made from 100% pure-breed, black Iberian pigs. Our legs are priced individually and require a jamón carver for a minimum of 2 hours to be booked.

Juan Pedro Domecq 768.00

Black label; six times awarded 3 gold stars as best
Ibérico ham, cured for over 42 months (g)

Arturo Sánchez Gran Reserva 588.00

Black label; two acorn seasons, cured
for over 48 months (g)





BEHER Bernardo Hernández 480.00

Green label; cured for over 26 months
in a traditional way (g)

Staff - please note charges as required

Subject to availability with 10 day's notice given of
applicable staffing requirements. staff rates include VAT

Experienced ham carver - 75.00 per hour

 vegetarian  gluten-free  vegan  vegan option available

Dishes may contain traces of nuts. If you require any dietary or allergy information please ask. Please inform a member of staff of any allergies and/or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens or cross contamination. Prices include VAT.



CATERING COSTS

If you prefer your guests to be able to eat as and when they like, or as an evening addition when appetites pick up then this option might be for you. We can drop off a selection of your favourite bite-sized dishes from our cold selection menu for you to serve up at your event.

Delivery - direct courier 80.00

Booked by Ibérica Restaurants with no stops and with time of arrival within 20min before the delivery booked time unless traffic hinders

recommended for hot food orders

Delivery - non-direct courier 50.00

Booked by Ibérica Restaurants where the driver may have other stops. Delivery will be within a one hour slot from booking

recommended for cold food orders

Delivery - pick up or own transport

The food can be collected free of charge from the chosen restaurant or collection and delivery arranged independently.

Staff - please note charges as required

Subject to availability with 10 day's notice given of applicable staffing requirements. staff rates include VAT

Waiting staff - 18.00 per hour

Chef - 25.00 per hour

available only when adequate kitchen facilities are available

Bartender - 25.00 per hour

Supervisor - 28.00 per hour

Management - 30.00 per hour

Upon booking, where any cooking or prep is to be done on-site, please advise of available kitchen equipment so our team can do an appliance checklist.